



Wine: Morey-St-Denis
Domaine Tortochot
Vintage: 2011
Grape: Pinot Noir 100%
Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation in open vats for about 3 weeks and maturation for 11 months in French oak barrels (25% new oak barrels)

Tasting notes

It has a ruby red vivid colour.
The nose gives powerful notes with fragrances of red and black fruits like wild cherry and blackcurrant. The mouth develops the same aromas than the nose with woody, spicy and gamy notes. It is a full-bodied, fleshy and powerful wine.

Food pairing

Red meat, marinated meat, meat in wine sauce or spicy meal.
Most cheeses.

Serving temperature

15-16°C

(Indeholder sulfitter)

